



BARBARA'S TAMALES PIE

- 1 Large Onion, Sliced
- 3 Tablespoons Butter
- ¼ Cup Flour
- 1 Tablespoon Paprika
- 1 Teaspoon Salt
- ¼ Teaspoon Pepper
- ¼ Teaspoon Basil
- 2 Cups Chicken Broth
- 2 Tablespoons Ketchup
- 8 Ounces Medium Noodles
- 2 Cups Diced Cooked Chicken
- ½ Cup Sour Cream

DIRECTIONS

1. Sauté onion in butter until transparent.
2. Combine flour, paprika, salt, pepper and basil.
3. Stir into onion mixture.
4. Gradually add chicken broth and ketchup, stirring until smooth and thickened.
5. Remove from heat.
6. Cook noodles until not quite tender Drain.
7. Stir chicken and noodles into sauce.
8. Gradually stir in sour cream
9. Turn into a greased casserole dish.
10. Cover and bake at 350 degrees for 20 minutes.